

20 pale ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Carared	0.5 kg (9.1%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.7 %